



BASIC BEER STYLES

- Crisp** Bronze/golden, light-bodied, bready, light bitterness
(Pilsner, Weisse, Amber, Oktoberfest, Marzenbier)
- Tart & Funky** Tart, pale, dry, wildly complex
(Lambic, Gueuze)
- Fruity** Strong, fruity, complex, sweet, hoppy
(Abbey, Bitter, Dubbel, Framboise, Kriek)
- Roasty** Strong, dark, chocolaty, coffee flavor, bitter
(Bock, Brown Ale, Porter, Stout, Scotch Ale)
- Spicy** Hoppy, spicy, full-bodied, strong
(IPA, Pale Ale, Saison, Trappist, Tripel)

HOW TO TASTE YOUR CRAFT BEER

Look ~ Make sure you raise your beer to marvel at its wonder but not in the direct light. This changes the true color. Take note of its head and consistency.

Agitate ~ Swirl beer gently in your glass pulling out the wonderful aroma, loosening and stimulating the carbonation and notice head retention.

Smell ~ Take time smelling the aroma because 90% of the enjoyment of your beer is through this process.

Taste ~ Take the first sip of your beer allowing it to hang out a while in your mouth before swallowing. Taste your beer after it warms just a bit. Its true flavors will become more apparent.

*Always make notes about your beer and its specific qualities so that we can help with your future craft draft beer purchases.